Electrolux Dishwashing

Café Line Undercounter

The Electrolux Dishwashing range is produced for customers with the highest conceivable demands for efficiency, economy and ergonomics for dishwashing operation. The product range comprises of glasswashers, undercounter dishwashers, hood type dishwashers, rack type dishwashers, flight type dishwashers and pot and pan washers. The Café-Line range is tailored to the needs of coffee shops where young/inexperienced staff is employed and maintaining the highest hygiene results are required.



502038

SANITIZATION AND PERFORMANCE
• The atmospheric boiler combined with the rinse booster pump, offers perfect rinsing performances in terms of quality, high water temperature and pressure, always constant at 84°C during rinsing cycles and independent from the water pressure of the network (with a minimum of 0.5 bar).
• 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.
• Three dishwashing programs: 1st cycle of 90 seconds for lightly soiled items, 2nd cycle of 120 seconds for normally soiled items and 3rd cycle of 240 seconds for heavily soiled items.
• Fault auto-diagnosis system.

LOW RUNNING COSTS
• An effective rinse system that uses only 3 litres of clean hot water per rack to ensure lower running costs (in energy, water and chemical consumption).
• Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.

HYGIENE AND RELIABILITY
• All the machines have smooth surfaces to facilitate cleaning.
• Large deep drawn wash tank and internal wash area with round corners and no pipes to avoid dirt built-up.
• The fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
• The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
• High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.

• Front and side panels, door, wash tank, tank filter and wash/rinse arms made in heavy duty anti-corrosive AISI 304 stainless steel to guarantee appliance durability.
• 304L stainless steel atmospheric boiler with higher welding protection improves the resistance against corrosion from chlorinated water.
• PVC water supply hose with metal connections resistant to high water pressure.
• Completely closed on the reverse by a cover plate while the IPX4 water protection prevents external infiltrations.

FLEXIBILITY AND ERGONOMICS
• The incorporated Soft Start feature offers additional protection to delicate items such as glassware and crockery and increases wash pump reliability.
• Simple control panel with digital display allows on-site personalization of washing and rinsing cycle times and temperatures as well as precise rinse aid and detergent quantities depending on the customers needs.
• 4 rollers positioned underneath the machine which allows it to be easily extracted for cleaning.
• Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
• Three phase or single phase electrical connection, convertible on-site.
• All machines are pre-arranged to accept external dispensers.
• Counterbalanced door with springs to lighten the load when opening and closing.
• The wash tank filters can be removed without extracting the washing and rinsing arms.
• Pre-arrangement for HACCP system implementation and Energy Management device.

EASY ON THE ENVIRONMENT
• 98% recyclable by weight.
• CFC free packaging.
• In compliance with CE requirements.
• Low noise level.
• Developed and produced in ISO 9001 and ISO 14001 certified factory.
• Code 502039 in compliance with WRC requirements

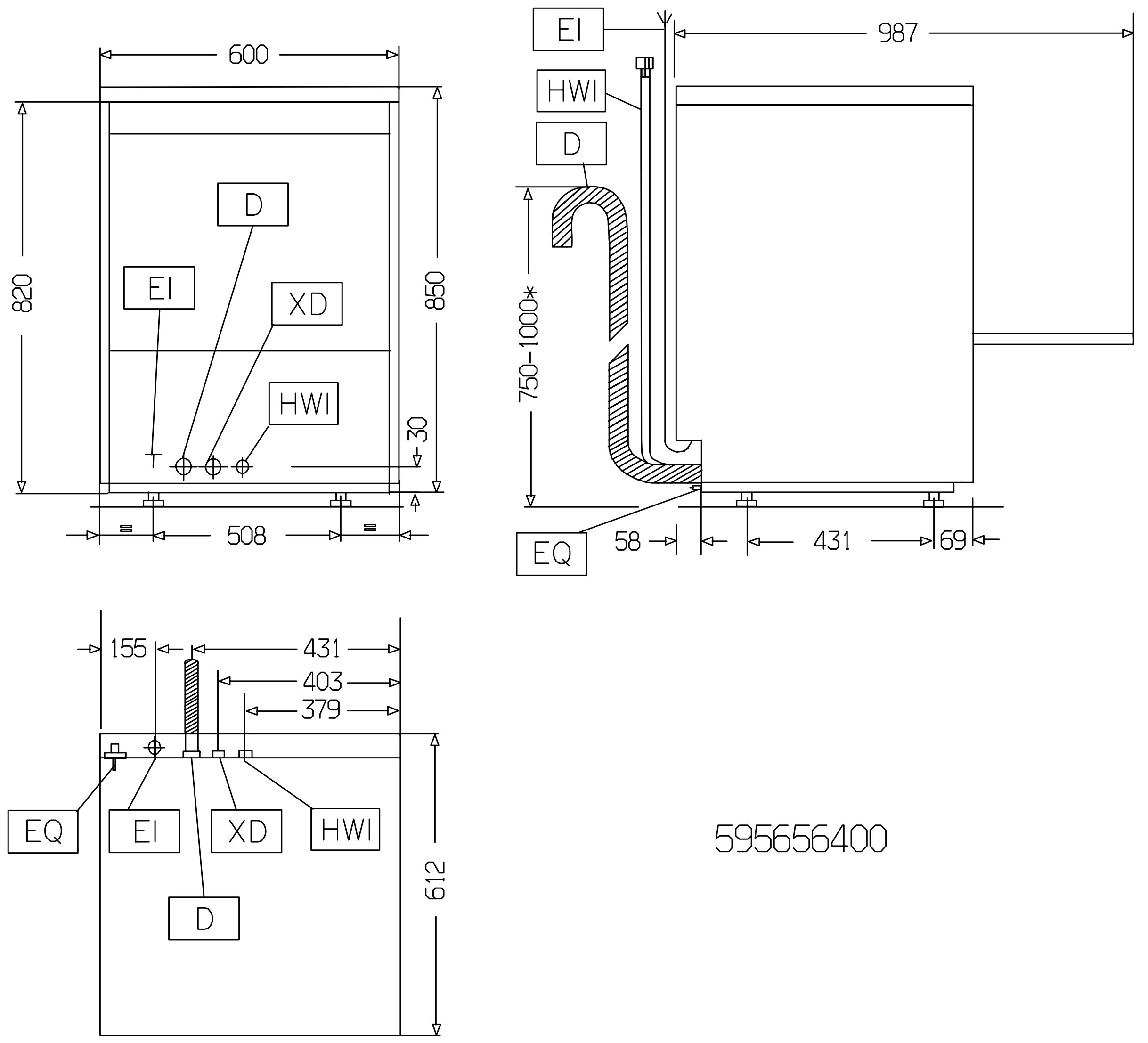
* Duration cycles: declared actual cycle duration times can extend when water supply temperature is lower than indicated.

TECHNICAL DATA	EUCAICL 502038	EUCAICLG 502039
Open air gap (WRC)		●
Water supply		
temperature - °C	10	50
hardness - °f	7-14	7-14
Thermometer	●	●
Drain pump	●	●
Rinse Booster Pump	●	●
Detergent dispenser	●	●
Rinse aid dispenser	●	●
N° of cycles	3	3
Duration cycles - sec.	90/120/240	90/120/240
Dishes capacity/h	720	720
Basket capacity/h	40	40
External dimensions - mm		
width	600	600
depth	612	612
height	850	850
Cell dimensions - mm		
width	500	500
depth	500	500
height	335	335
Washing cycle		
temperature -°C	55-65	55-65
tank capacity - lt.	23	23
power pump - kW	0.736	0.736
electrical elements - kW	2	2
Hot rinse cycle		
duration - sec.	12	12
temperature during rinse - °C	84	84
water consumption - lt./cycle	3	3
Boiler capacity - lt.	12	12
Boiler elements - kW	9	6
Power - kW		
drain pump	0.034	0.034
Rinse pump	0.26	0.26
total power	9.85	6.85
Noise level - dBA	<65	<65
Net weight - kg.	68	68
Supply voltage	400 V, 3N, 50	230 V, 1N, 50
Convertible to	230 V / 3 / 50 Hz; 230 V / 1+N / 50 Hz	400 V / 3+N / 50 Hz; 230 V / 3 / 50 Hz

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	EUCAICL 502038	EUCAICLG 502039
INCLUDED ACCESSORIES		
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	1	1
BASKET FOR 48 SMALL CUPS/24 CUPS-BLUE	1	1
YELLOW CUTLERY CONTAINER	2	2
ACCESSORIES		
12 L EXTERNAL MANUAL WATER SOFTENER	860412	860412
304 AISI BACK PANEL FOR UC TOP LEVEL	864298	
304 AISI BACK PANEL-OPEN-UC TOP LEVEL-UK		864269
8 L EXTERNAL AUTOMATIC WATER SOFTENER	860413	860413
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	867002	867002
BASKET FOR 48 SMALL CUPS/24 CUPS-BLUE	867007	867007
BASKET FOR 5 TRAYS 530X325MM-RED	867006	867006
BASKET FOR WINE GLASSES 500X500X246	867019	867019
BASKET SEMI-PROFESSIONAL 500X500X190MM	867024	867024
COVER GRID FOR SMALL/LIGHT ITEMS IN RACK	867016	867016
EXT.REVERSE OSMOSIS FILT-ATMOSPH. BOILER	864026	864026
FILTER FOR PARTIAL DEMINERALIZATION	864017	864017
FILTER FOR TOTAL DEMINERALIZATION	864015	864015
HACCP PRINTER KIT FOR UC, HT AND POTW	864002	864002
INTEGRATED HACCP KIT FOR UC, HT AND POTW	864001	864001
KIT 4 CASTORS F.DOUBLE SKINNED UNDERC.DW	864008	864008
KIT 4 PLASTIC BOXES FOR CUTLERY-YELLOW	865574	865574
KIT HACCP EKIS	922166	922166
KIT TO MEASURE TOTAL/PART.WATER HARDNESS	864050	864050
STAND FOR UNDERCOUNTER DISHWASHER	860418	860418
WIRE BASKET FOR 12 PLATES UP TO 320 MM	867014	867014
YELLOW CUTLERY CONTAINER	864242	864242

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LEGEND	EUCAICL 502038	EUCAICLG 502039
D - Water drain	20.5mm	20.5mm
EI - Electrical connection	400 V, 3N, 50	230 V, 1N, 50
EQ - Equipotential Screw	●	●
HWI - Hot water inlet	G 3/4"	G 3/4"
XR - Connection for detergent dispenser	●	●

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Subject to change without notice